

BAB VI

KESIMPULAN DAN SARAN

Kesimpulan

1. Perbedaan konsentrasi *Distarch Phosphate* (DSP) (0%; 0,25%; 0,5%; 0,75%; 1%; 1,25%; 1,5%) berpengaruh nyata terhadap viskositas adonan sebelum dan sesudah *aging*, *overrun*, dan kesukaan terhadap organoleptik (tekstur (kelembutan kristal es) dan *acceptability* (rasa, warna, kelembutan)) es krim, namun tidak berpengaruh nyata terhadap laju leleh es krim.
2. Semakin besar konsentrasi DSP yang ditambahkan, maka viskositas adonan sebelum dan setelah *aging* semakin naik, persen *overrun* semakin menurun, tekstur semakin disukai, dan *acceptability* semakin tinggi.
3. Perlakuan terbaik yaitu dengan penambahan 1,5% DSP (A7) yang memiliki viskositas sebelum dan setelah *aging* berturut-turut sebesar 53,92 dan 363,24 mPa.S, *overrun* sebesar 24,99 %, laju leleh (menit Ke-40) sebesar 49,82%, tekstur sebesar 7,2 (suka) dari skala 1-9, dan *acceptability* sebesar 6,58 (agak suka) dari skala 1-9.

Saran

1. DSP menyebabkan penurunan *overrun* es krim sehingga perlu dilakukan penelitian lanjutan untuk mengatasi hal tersebut.
2. DSP pada konsentrasi paling tinggi (1,5%) merupakan perlakuan terbaik sehingga perlu dilakukan penelitian lanjutan untuk mengetahui pengaruh DSP pada konsentrasi diatas 1,5%.

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